

**LISTING OF CLAIMS**

1. (Original) An automatic breadmaking apparatus adapted to automatically carry out breadmaking operations from kneading to baking, the automatic breadmaking apparatus comprising:

- a housing;
- a container receivable in the housing into which breadmaking ingredients are fed;
- a stirrer for stirring the breadmaking ingredients fed in the container;
- a stirring control section for controlling an operation of the stirrer;
- a temperature control section for controlling temperature in the container; and
- a central control section for controlling the stirring control section and the temperature control section in accordance with a breadmaking sequence using rice flour.

2. (Original) An automatic breadmaking apparatus adapted to automatically carry out breadmaking operations from kneading to baking, the automatic breadmaking apparatus comprising:

- a housing;
- a container receivable in the housing into which breadmaking ingredients are fed;
- a stirrer for stirring the breadmaking ingredients fed in the container;
- a stirring control section for controlling an operation of the stirrer;
- a temperature control section for controlling temperature in the container; and

a central control section for controlling the stirring control section and the temperature control section, thereby forming dough by kneading the breadmaking ingredients, fermenting the formed dough and baking the fermented dough, sequentially in the container.

3. (Original) The automatic breadmaking apparatus according to claim 2, wherein the central control section controls the stirring control section and the temperature control section, thereby causing a primary rise of the breadmaking ingredients in the container before forming the dough by kneading.

4. (Original) The automatic breadmaking apparatus according to claim 3, wherein the central control section controls the stirring control section, thereby causing the breadmaking ingredients to be mixed before the primary rise.

5. (Original) The automatic breadmaking apparatus according to claim 4, wherein the stirrer includes a blade mounted on a bottom of the container and a rotating member for rotating the blade, and the central control section causes the stirring control section to execute such a control that the number of revolutions of the blade per given time is smaller at mixing the breadmaking ingredients than at kneading the breadmaking ingredients.

6. (Original) A method of making bread comprising:  
mixing breadmaking ingredients containing rice flour;

subjecting the mixed breadmaking ingredients to a primary rise;  
kneading the breadmaking ingredients to form dough after the primary rise;  
fermenting the formed dough; and  
baking the fermented dough

7. (Original) The method of making bread according to claim 6, wherein a time required for mixing the breadmaking ingredients is set shorter than a time required for kneading the breadmaking ingredients after the primary rise.

8. (Original) The method of making bread according to claim 6, wherein the breadmaking ingredients do not contain wheat flour.

9. (Original) The method of making bread according to claim 6, wherein the breadmaking ingredients contain sugar, salt, oil, fat, dried yeast and/or skimmed milk in addition to the rice flour.

10. (Original) The method of making bread according to claim 6, wherein the breadmaking ingredients contain gluten.

11. (Original) The method of making bread according to claim 6, wherein the breadmaking ingredients do not contain gluten.